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TITLE: Double layered tea bag - comprises outer tea bag enclosing crude drug tea and inner bag containing compressed crude drug tea

PATENT-ASSIGNEE: UEDA H (UEDAI)

PRIORITY-DATA: 1995JP-0297733 (October 19, 1995)

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ABSTRACTED-PUB-NO: JP 09108111A  
BASIC-ABSTRACT:

Double layered tea bag comprises an outer tea bag enclosing crude drug tea and an inner bag containing compressed crude drug tea having larger sizes than those in the outer bag, particularly comprising 32 crude roasted drugs.

ADVANTAGE - Two types of larger and smaller sizes of crude drugs provide long lasting taste and flavour.

In an example, repeated extraction with hot water gradually penetrated in the inner compressed crude drugs and gave long lasting good taste and flavour.

ABSTRACTED-PUB-NO: JP 09108111A  
EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.1/2

DERWENT-CLASS: B07 P28 Q34  
CPI-CODES: B11-C09;

## TEA BAG

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Inventor(s): UEDA HISASHI  
Applicant(s): UEDA HISASHI  
Requested Patent: JP9108111  
Application Number: JP19950297733 19951019  
Priority Number(s):  
IPC Classification: A47J31/06; B65D77/00  
EC Classification:  
Equivalents:

### Abstract

**PROBLEM TO BE SOLVED:** To provide a tea bag capable of enjoying delicious tea for plural times.

**SOLUTION:** This tea bag 1 is provided with an outer side filter bag 2 and an inner side filter bag 3. The outer side filter bag 2 is composed of Japanese paper and the inner side filter bag 3 is composed of the Japanese paper thicker than the outer side filter bag 2. The outer side filter bag 2 contains a tea leaf kind 4 and the inner side filter bag 3 in the inside and the inner side filter bag 3 contains firmly compressed tea leaf kind 5 in the inside. The tea leaf kind 4 of the outer side filter bag 2 is the one for which the bracket fungus of the genus Fomes, a shelf fungus, enokitake fungus, a mushroom and green tea, etc., are roasted. The tea leaf kind 5 of the inner side filtering bag 3 is similar to the tea leaf kind 4 of the outer side filter bag 2, however, the ratio of the green tea and the mushroom is increased.

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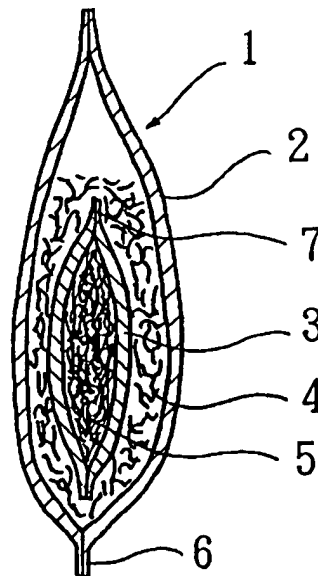
(74) 代理人 弁理士 須田 篤

(54) 【発明の名称】 ティーバッグ

(57) 【要約】

【課題】 2杯目、3杯目も美味しくお茶を味わうことができるティーバッグを提供する。

【解決手段】 ティーバッグ1は、外側沭過袋2と内側沭過袋3とを有する。外側沭過袋2は和紙から成る。内側沭過袋3は外側沭過袋2より厚い和紙から成る。外側沭過袋2は、内部に茶葉類4と内側沭過袋3とを収容する。内側沭過袋3は、内部に固く圧縮された茶葉類5を収容する。外側沭過袋2の茶葉類4は、靈芝、サルノコシカケ、エノキダケ、椎茸、緑茶等を焙じたものである。内側沭過袋3の茶葉類5は、外側沭過袋2の茶葉類4と同様であるが、緑茶および椎茸の割合が多くなっている。



## 【特許請求の範囲】

【請求項1】外側沭過袋と内側沭過袋とを有し、前記外側沭過袋は内部に茶葉類と前記内側沭過袋とを収容し、前記内側沭過袋は内部に圧縮された茶葉類を収容していることを特徴とするティーバッグ。

【請求項2】前記茶葉類は、霊芝、サルノコシカケ、エノキダケ、椎茸、明日草、延命草、ハトムギ、半枝蓮、枸杞子、桑葉、十葉、山豆根、訶子、菱の実、緑茶、紅花、玉蜀黍、枳殼、杜仲、スギナ、菊花、蓮肉、プアール茶、大豆、蒲公英、ひじき、紅参、車前子、決明子、よもぎ、沢瀉および柏子仁の焙じたもののうちの1種または2種以上を含み、前記内側沭過袋内の茶葉類は前記外側沭過袋内の茶葉類より粒が粗大であることを特徴とする請求項1記載のティーバッグ。

## 【発明の詳細な説明】

【0001】

【発明の属する技術分野】本発明は、茶葉類を収容するティーバッグに関する。

【0002】

【従来の技術】従来のティーバッグは、沭過袋内に茶葉類を収容してあり、茶碗や急須などに入れて熱湯を注ぐことによりお茶を簡単に入れることができるようになっている。

【0003】

【発明が解決しようとする課題】しかしながら、従来のティーバッグでは、1杯目のお茶は香りも味も色も良いが、2杯、3杯とお茶を入れるにつれて、お茶の香りや味、色が薄くなり、美味しくなくなってくるという問題点があった。

【0004】本発明は、このような従来の問題点に着目してなされたもので、2杯目、3杯目も美味しくお茶を味わうことができるティーバッグを提供することを目的としている。

【0005】

【課題を解決するための手段】上記目的を達成するために、請求項1の本発明に係るティーバッグは、外側沭過袋と内側沭過袋とを有し、前記外側沭過袋は内部に茶葉類と前記内側沭過袋とを収容し、前記内側沭過袋は内部に圧縮された茶葉類を収容していることを特徴とする。

【0006】外側沭過袋内に収容される内側沭過袋は、1個であっても、2個以上であってもよい。内側沭過袋の内部には、さらに茶葉類を収容した他の内側沭過袋が収容されていてもよい。

【0007】請求項1の本発明に係るティーバッグでは、ティーバッグを茶碗や急須などに入れて熱湯を注ぐことによりお茶を入れることができる。1杯目のお茶は、主として外側沭過袋内の茶葉類からお茶が抽出される。2杯目、3杯目と進むにつれて、内側沭過袋内の圧縮された茶葉類がほぐれてきて、その内部から抽出されるお茶が徐々に増える。また、内側沭過袋内の茶葉類

は、内側沭過袋と外側沭過袋とで2重に濾されるので、徐々に茶が抽出される。こうして、2杯目、3杯目のお茶も香りや味、色が薄くなりにくく、美味しく味わうことができる。

【0008】請求項2の本発明に係るティーバッグは、請求項1のティーバッグにおいて、前記茶葉類は、霊芝、サルノコシカケ、エノキダケ、椎茸、明日草、延命草、ハトムギ、半枝蓮、枸杞子、桑葉、十葉、山豆根、訶子、菱の実、緑茶、紅花、玉蜀黍、枳殼、杜仲、スギナ、菊花、蓮肉、プアール茶、大豆、蒲公英、ひじき、紅参、車前子、決明子、よもぎ、沢瀉および柏子仁の焙じたもののうちの1種または2種以上を含み、前記内側沭過袋内の茶葉類は前記外側沭過袋内の茶葉類より粒が粗大であることを特徴とする。

【0009】外側沭過袋および内側沭過袋は、和紙または合成樹脂から成ることが好ましい。内側沭過袋は、外側沭過袋より厚いことが好ましく、外側沭過袋の約2倍の厚さであることが特に好ましい。茶葉類には、前述のもの以外の茶葉、草葉、根粉等、例えば、柿の葉を焙じたものや、ウーロン茶、紅茶などを含んでいてもよい。茶葉類は、霊芝等の各要素を個別に焙じた後に混合したものであっても、各要素をまとめて焙じたものであってもよい。

【0010】請求項2の本発明に係るティーバッグでは、内側沭過袋内の茶葉類は外側沭過袋内の茶葉類より粒が粗大なためお茶が抽出されにくく、2杯目、3杯目と進むにつれて徐々に抽出されるお茶が増える。このため、2杯目、3杯目のお茶も香りや味、色が薄くなりにくく、美味しく味わうことができる。

【0011】

【発明の実施の形態】以下、図面に基づき本発明の一実施例を説明する。図1および図2は、本発明の一実施例を示している。図1および図2に示すように、ティーバッグ1は、外側沭過袋2と内側沭過袋3とを有している。外側沭過袋2は、通常のティーバッグの厚さである約70 $\mu$ の厚さの和紙から成っている。内側沭過袋3は、外側沭過袋2の厚さの約2倍の約140 $\mu$ の厚さの和紙から成っている。しかしながら、外側沭過袋2および内側沭過袋3は、和紙の代わりに、通常のティーバッグに用いられる合成樹脂から成ってもよい。外側沭過袋2は、内部に茶葉類4と内側沭過袋3とを収容している。内側沭過袋3は、内部に固く圧縮された茶葉類5を収容している。外側沭過袋2および内側沭過袋3は、長方形の各和紙を二つ折りにし、茶葉類4、5等の収容物を入れた後、縁6、7を接着により閉じて構成されている。外側沭過袋2および内側沭過袋3のサイズの一例を挙げれば、外側沭過袋2は70ミリ×85ミリの長方形状、内側沭過袋3は30ミリ×50ミリの長方形状である。

【0012】外側沭過袋2に収容される茶葉類4は、霊

芝、サルノコシカケ、エノキダケ、椎茸、明日草、延命草、ハトムギ、半枝蓮、枸杞子、桑葉、十薬、山豆根、訶子、麥の実および緑茶の計15種類を焙じたものである。内側濾過袋3に収容される茶葉類5は、外側濾過袋2の茶葉類4と同様の15種類である。但し、内側濾過袋3の茶葉類5は、外側濾過袋2の茶葉類4より緑茶および椎茸の割合が多くなっている。

【0013】外側濾過袋2に収容される茶葉類4は、他の例では、霊芝、サルノコシカケ、エノキダケ、椎茸、明日草、延命草、ハトムギ、半枝蓮、枸杞子、桑葉、十薬、山豆根、訶子、麥の実、緑茶、紅花、玉蜀黍、枳殻、杜仲、スギナ、菊花、蓮肉、プアール茶、大豆、蒲公英、ひじき、紅参、車前子、決明子、よもぎ、沢瀉および柏子仁の計32種類を焙じたものである。この場合、内側濾過袋3の茶葉類5は、外側濾過袋2の茶葉類4と同様の32種類であり、茶葉類4より緑茶および椎茸の割合が多くなっている。

【0014】内側濾過袋3の茶葉類5の圧縮は、茶葉類5に機械的に圧力を加えて行うことができる。茶葉類5は、持ったとき形が崩れない程度に固く圧縮されることが好ましい。

【0015】次に、作用について説明する。図1および図2に示すティーバッグ1でお茶を入れる場合、ティーバッグ1を茶碗や急須などに入れて熱湯を注ぐ。1杯目のお茶は、主として外側濾過袋2内の茶葉類4からお茶が抽出される。1杯目のお茶は、新鮮で抽出物が多いため、香りや味、色が濃く、美味しく味わうことができる。

【0016】通常、2杯目、3杯目のお茶は、抽出物が減ってくるので、香りや味、色が薄くなってきて美味しくなくなってくる。しかしながら、ティーバッグ1から抽出されるお茶は、2杯目、3杯目と進むにつれて、内側濾過袋3内の圧縮された茶葉類5がほぐれてきて、その内部から抽出されるお茶が徐々に増える。また、内側濾過袋3内の茶葉類5は外側濾過袋2内の茶葉類4より粒が粗大なためお茶が抽出されにくく、2杯目、3杯目と進むにつれて徐々に抽出されるお茶が増える。内側濾過袋3内の茶葉類5は、内側濾過袋3と外側濾過袋2とで2重に濾されるので、徐々にお茶が抽出される。特に、内側濾過袋3は外側濾過袋2より厚く、その約2倍の厚さのため、お茶が濾されにくく、時間をかけてお茶が抽出される。

【0017】このように、ティーバッグ1では、茶葉類は外側濾過袋2に収容されているとともに、内側濾過袋3に粒が粗大なものが圧縮されて収容されており、さらに内側濾過袋3内の茶葉類5は内側濾過袋3と外側濾過袋2とで2重に濾されるので、茶葉類5が徐々に抽出さ

れて、1杯目のみならず、2杯目、3杯目のお茶も香りや味、色が薄くなりやすく、美味しく味わうことができる。

【0018】また、通常、後味やのどごしに関係する成分は大部分が1杯目のお茶で抽出されてしまい、2杯目以降のお茶には残りにくい。しかしながら、ティーバッグ1では、内側濾過袋3の茶葉類5は外側濾過袋2の茶葉類4より、後味やのどごしに関係する成分を多く含む緑茶および椎茸の割合が多くなっているため、2杯目、3杯目のお茶でも後味やのどごしを楽しむことができる。

【0019】なお、ティーバッグ1内の茶葉4、5には計15種類〜32種類の多数の要素が含まれるため、ティーバッグ1で入れたお茶は、苦みが抑えられて飲みやすく、長く愛飲することができる。また、茶葉4、5には健康や美容に良いといわれる要素が多数含まれており、ティーバッグ1で入れたお茶を飲むことでその効果を期待することもできる。

【0020】このティーバッグ1は、和風にそのまま飲用することができるが、さらに洋風に、抽出されたお茶にミルクを入れて、ミルクティーとして賞味することができる。例えば、1杯目は和風に、2杯目は洋風にミルクティーとして賞味することができる。

【0021】

【発明の効果】本発明に係るティーバッグによれば、茶葉類は外側濾過袋に収容されているとともに、内側濾過袋に圧縮されて収容されており、内側濾過袋内の茶葉類は内側濾過袋と外側濾過袋とで2重に濾されるので、1杯目のみならず、2杯目、3杯目のお茶も香りや味、色が薄くなりやすく、美味しく味わうことができる。

【0022】特に、請求項2の本発明に係るティーバッグでは、内側濾過袋内の茶葉類は外側濾過袋内の茶葉類より粒が粗大で、内側濾過袋内の茶葉類は外側濾過袋内の茶葉類よりお茶が抽出されにくいので、2杯目、3杯目と進んでもお茶の香りや味、色が薄くなりやすく、美味しく味わうことができる。

【図面の簡単な説明】

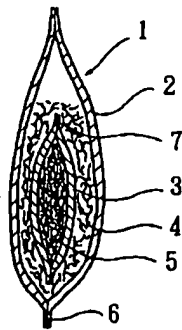
【図1】本発明の一実施例のティーバッグの縦断面図である。

【図2】本発明の一実施例のティーバッグの一部切欠正面図である。

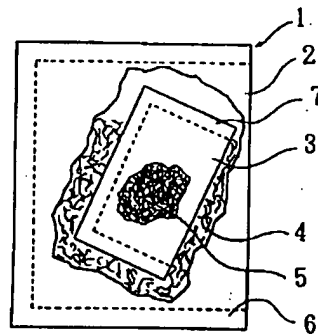
【符号の説明】

- 1 ティーバッグ
- 2 外側濾過袋
- 3 内側濾過袋
- 4 茶葉類
- 5 圧縮された茶葉類

【図1】



【図2】



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フロントページの続き

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技術表示箇所

A

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DETAILED DESCRIPTION

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[Detailed Description of the Invention]

[0001]

[The technical field to which invention belongs] this invention relates to the tea bag which holds tea leaves.

[0002]

[Description of the Prior Art] The conventional tea bag has held tea leaves in the filtration bag, and can make tea now easily by putting into a teacup, a teapot, etc. and pouring out boiling water.

[0003]

[Problem(s) to be Solved by the Invention] However, by the conventional tea bag, although a scent, the taste, and the color of the 1st cup of tea were good, the scent of tea, and the taste and a color became thin and there was a trouble of becoming less delicious as two cups, three cups, and tea were made.

[0004] this invention was made paying attention to such a conventional trouble, and aims the 3rd cup at offering the tea bag which can taste tea deliciously the 2nd cup.

[0005]

[Means for Solving the Problem] In order to attain the above-mentioned purpose, it is characterized by for the tea bag concerning this invention of a claim 1 having had the outside filtration bag and the inside filtration bag, for the aforementioned outside filtration bag having held tea leaves and the aforementioned inside filtration bag in the interior, and the aforementioned inside filtration bag having held the tea leaves compressed inside.

many extracts, a scent, and its taste and color are deep and it can be tasted deliciously. Only the 1st cup but the 2nd cup pieces.

Other inside filtration bags which held tea leaves further may be held in the interior of an inside filtration bag.

[0007] By the tea bag concerning this invention of a claim 1, tea can be made by putting a tea bag into a teacup, a teapot, etc. and pouring out boiling water. As for the 1st cup of tea, tea is extracted mainly from the tea leaves in an outside filtration bag. The tea leaves into which it was compressed in the inside filtration bag get loose, and the tea extracted from the interior increases in number to \*\*\*\* as it progresses with the 2nd cup and the 3rd cup. Moreover, since the tea leaves in an inside filtration bag are doubly filtered with an inside filtration bag and an outside filtration bag, tea is extracted gradually. In this way, the 2nd cup and the 3rd cup of tea cannot become thin easily, either, and a scent, and the taste and a color can taste it deliciously.

[0008] The tea bag concerning this invention of a claim 2 is set to the tea bag of a claim 1. the aforementioned tea leaves Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow Grass, prolongation-of-life grass, Coix lacryma-joli, Half-\*\*\*\*, lycii fructus, a mulberry leaf, the Houttuyniae herba, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, green tea, safflower, a ball Indian millet, \*\*\*\*, Eucommia ulmoides bark, a field horsetail, a chrysanthemum, Nelumbis Semen, PUARU tea, an soybean, and a cattail -- Kimihide -- The tea leaves in the aforementioned inside filtration bag are characterized by a grain being bigger and rougher than the tea leaves in the aforementioned outside filtration bag including one sort in that to which \*\*, Omodaka, and \*\*\*\*\* also roasted edible brown algae, red 3, the plantago seed, decision Akiko, and \*\*, or two sorts or more.

[0009] As for an outside filtration bag and an inside filtration bag, it is desirable to consist of Japanese paper or synthetic resin. As for an inside filtration bag, it is desirable that it is thicker than an outside filtration bag, and it is desirable that it is especially twice [ about ] the thickness of an outside filtration bag. Tea leaves other than the above-mentioned thing, a grass leaf, \*\*\*\*, etc. may contain in tea leaves what roasted the leaf of a persimmon, oolong tea, tea, etc. Tea leaves may roast each element collectively, even if it mixes, after roasting each element, such as Ganoderma, individually.

[0010] By the tea bag concerning this invention of a claim 2, the tea of tea leaves in an inside filtration bag extracted by \*\*\*\* increases as big and rough hatchet tea is hard to be extracted and a grain advances with the 2nd cup and the 3rd cup from the tea leaves in an outside filtration bag. For this reason, the 2nd cup and the 3rd cup of tea cannot become thin easily, either, and a scent, and the taste and a color can taste it deliciously.

[0011]

[Embodiments of the Invention] Hereafter, one example of this invention is explained based on a drawing. Drawing 1 and drawing 2 show one example of this invention. As shown in drawing 1 and drawing 2, the tea bag 1 has the outside filtration bag 2 and the inside filtration bag 3. The outside filtration bag 2 consists of Japanese paper with a thickness of about 70micro which is the thickness of the usual tea bag. The inside filtration bag 3 consists of with a thickness [ twice / about / about 140micro thickness of the outside filtration bag 2 ] Japanese paper. However, the outside filtration bag 2 and the inside filtration bag 3 may consist instead of Japanese paper of the synthetic resin used for the usual tea bag. The outside filtration bag 2 has held tea leaves 4

and the inside filtration bag 3 in the interior. The inside filtration bag 3 has held the tea leaves 5 compressed firmly in the interior. After folding each rectangular Japanese paper in two and putting in the hold object of tea leaves 4 and 5 grades, the outside filtration bag 2 and the inside filtration bag 3 close edges 6 and 7 by adhesion, and are constituted. If an example of the size of the outside filtration bag 2 and the inside filtration bag 3 is given, the shape of a 70 mm x85 mm rectangle and the inside filtration bag 3 of the outside filtration bag 2 will have the shape of a 30 mm x50 mm rectangle.

[0012] The tea leaves 4 held in the outside filtration bag 2 will roast a total of 15 kinds of grass, prolongation-of-life grass, Coix lacryma-joli, half-\*\*\*\*, lycii fructus, a mulberry leaf, the Houttuyniae herba, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, and green tea Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow. The tea leaves 5 held in the inside filtration bag 3 are the 15 same kinds as the tea leaves 4 of the outside filtration bag 2. However, the rate of tea leaves 5 of the inside filtration bag 3 of green tea and shiitake mushroom is more than the tea leaves 4 of the outside filtration bag 2.

[0013] In other examples, the tea leaves 4 held in the outside filtration bag 2 Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow Grass, prolongation-of-life grass, Coix lacryma-joli, half-\*\*\*\*, lycii fructus, a mulberry leaf, the Houttuyniae herba, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, green tea, safflower, a ball Indian millet, \*\*\*\*, Eucommia ulmoides bark, a field horsetail, a chrysanthemum, Nelumbis Semen, PUARU tea, an soybean, and a cattail -- Kimihide, edible brown algae, red 3, the plantago seed, decision Akiko, and \*\* also roast a total of 32 kinds of \*\*, Omodaka, and \*\*\*\*\* In this case, the tea leaves 5 of the inside filtration bag 3 are the 32 same kinds as the tea leaves 4 of the outside filtration bag 2, and its rate of green tea and shiitake mushroom is more than tea leaves 4.

[0014] Compression of the tea leaves 5 of the inside filtration bag 3 can be performed by applying a pressure mechanically to tea leaves 5. When tea leaves 5 have, it is desirable to be firmly compressed into the grade in which type does not collapse.

[0015] Next, an operation is explained. When making tea by the tea bag 1 shown in drawing 1 and drawing 2, a tea bag 1 is put into a teacup, a teapot, etc., and boiling water is poured out. As for the 1st cup of tea, tea is extracted mainly from the tea leaves 4 in the outside filtration bag 2. The 1st cup of tea is fresh, and since there are many extracts, a scent, and its taste and color are deep and it can be tasted deliciously.

[0016] Since the extract of tea [ the 2nd cup and the 3rd cup of ] decreases, a scent, and the taste and a color become usually, less delicious [ tea / become thin and ]. However, the tea leaves 5 into which it was compressed in the inside filtration bag 3 get loose, and its tea extracted from the interior increases to \*\*\*\* as the tea extracted from a tea bag 1 advances with the 2nd cup and the 3rd cup. Moreover, the tea of tea leaves 5 in the inside filtration bag 3 extracted by \*\*\*\* increases as big and rough hatchet tea is hard to be extracted and a grain advances with the 2nd cup and the 3rd cup from the tea leaves 4 in the outside filtration bag 2. Since the tea leaves 5 in the inside filtration bag 3 are doubly filtered with the inside filtration bag 3 and the outside filtration bag 2, tea is extracted gradually. Especially the inside filtration bag 3 is thicker than the outside filtration bag 2, for the twice [ about ] as many thickness as this, it is hard to filter tea and tea is extracted over many hours.

[0017] Thus, by the tea bag 1, while tea leaves are held in the outside filtration bag 2 Since what has a big and rough grain is compressed and held in the inside filtration bag 3 and the tea leaves 5 in the inside filtration bag 3 are further filtered doubly with the inside filtration bag 3 and the outside filtration bag 2 Tea leaves 5 are extracted gradually, not only the 1st cup but the 2nd cup and the 3rd cup of tea cannot become thin easily, and a scent, and the taste and a color can taste deliciously.

[0018] Moreover, usually, most will be extracted by the 1st cup of tea and neither aftertaste nor the component related to over a throat can remain in the tea after the 2nd cup easily. However, by the tea bag 1, since the rate of the green tea containing many aftertaste or components related to over a throat and shiitake mushroom is more than the tea leaves 4 of the outside filtration bag 2, as for the tea leaves 5 of the inside filtration bag 3, even the 2nd cup and the 3rd cup of tea can enjoy aftertaste and over a throat.

[0019] In addition, since a majority of total [ of 15 kinds of - ] 32 kinds of elements are contained in the tea leaves 4 and 5 in a tea bag 1, bitterness tends to press down and drink the tea made by the tea bag 1, and can drink it habitually for a long time.

Moreover, many elements said to be good for health or cosmetics are contained in tea leaves 4 and 5, and the effect can also be expected by drinking the tea made by the tea bag 1.

[0020] Although this tea bag 1 can be drunk as it is to a Japanese style, it can put milk into the tea extracted by Western style further, and can relish it as milk tea. For example, the 1st cup can be relished to a Japanese style and the 2nd cup can be relished as milk tea in Western style.

[0021]

[Effect of the Invention] Since according to the tea bag concerning this invention it is compressed into an inside filtration bag, and it is held and filters the tea leaves in an inside filtration bag doubly with an inside filtration bag and an outside filtration bag while tea leaves are held in the outside filtration bag, not only the 1st cup but the 2nd cup and the 3rd cup of tea cannot become thin easily, and a scent, and the taste and a color can taste it deliciously.

[0022] Especially by the tea bag concerning this invention of a claim 2, the tea leaves in an inside filtration bag have a grain bigger and rougher than the tea leaves in an outside filtration bag, and since tea is hard to be extracted from the tea leaves in an outside filtration bag, although it progresses with the 2nd cup and the 3rd cup, neither the scent of tea, nor the taste and a color can become thin easily, and the tea leaves in an inside filtration bag can be tasted deliciously.



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PRIOR ART

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[Description of the Prior Art] The conventional tea bag has held tea leaves in the filtration bag, and can make tea now easily by putting into a teacup, a teapot, etc. and pouring out boiling water.

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EFFECT OF THE INVENTION

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[Effect of the Invention] Since according to the tea bag concerning this invention it is compressed into an inside filtration bag, and it is held and filters the tea leaves in an inside filtration bag doubly with an inside filtration bag and an outside filtration bag while tea leaves are held in the outside filtration bag, not only the 1st cup but the 2nd cup and the 3rd cup of tea cannot become thin easily, and a scent, and the taste and a color can taste it deliciously.

[0022] Especially by the tea bag concerning this invention of a claim 2, the tea leaves in an inside filtration bag have a grain bigger and rougher than the tea leaves in an outside filtration bag, and since tea is hard to be extracted from the tea leaves in an outside filtration bag, although it progresses with the 2nd cup and the 3rd cup, neither the scent of tea, nor the taste and a color can become thin easily, and the tea leaves in an inside filtration bag can be tasted deliciously.

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TECHNICAL PROBLEM

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[Problem(s) to be Solved by the Invention] However, by the conventional tea bag, although a scent, the taste, and the color of the 1st cup of tea were good, the scent of tea, and the taste and a color became thin and there was a trouble of becoming less delicious as two cups, three cups, and tea were made.

[0004] this invention was made paying attention to such a conventional trouble, and aims the 3rd cup at offering the tea bag which can taste tea deliciously the 2nd cup.

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## MEANS

[Means for Solving the Problem] In order to attain the above-mentioned purpose, it is characterized by for the tea bag concerning this invention of a claim 1 having had the outside filtration bag and the inside filtration bag, for the aforementioned outside filtration bag having held tea leaves and the aforementioned inside filtration bag in the interior, and the aforementioned inside filtration bag having held the tea leaves compressed inside.

[0006] Even if the number of the inside filtration bags held in an outside filtration bag is one, they may be two or more pieces. Other inside filtration bags which held tea leaves further may be held in the interior of an inside filtration bag.

[0007] By the tea bag concerning this invention of a claim 1, tea can be made by putting a tea bag into a teacup, a teapot, etc. and pouring out boiling water. As for the 1st cup of tea, tea is extracted mainly from the tea leaves in an outside filtration bag. The tea leaves into which it was compressed in the inside filtration bag get loose, and the tea extracted from the interior increases in number to \*\*\*\* as it progresses with the 2nd cup and the 3rd cup. Moreover, since the tea leaves in an inside filtration bag are doubly filtered with an inside filtration bag and an outside filtration bag, tea is extracted gradually. In this way, the 2nd cup and the 3rd cup of tea cannot become thin easily, either, and a scent, and the taste and a color can taste it deliciously.

[0008] The tea bag concerning this invention of a claim 2 is set to the tea bag of a claim 1. the aforementioned tea leaves Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow Grass, prolongation-of-life grass, Coix lacryma-joli, Half-\*\*\*\*, lycii fructus, a mulberry leaf, the Houttuyniae herba, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, green tea, safflower, a ball Indian millet, \*\*\*\*, Eucommia ulmoides bark, a field horsetail, a chrysanthemum, Nelumbis Semen, PUARU tea, an soybean, and a cattail -- Kimihide -- The tea leaves in the aforementioned inside filtration bag are characterized by a grain being bigger and rougher than the tea leaves in the aforementioned outside filtration bag including one sort in that to which \*\*, Omodaka, and \*\*\*\*\* also roasted edible brown algae, red 3, the plantago seed, decision Akiko, and \*\*, or two sorts or more.

[0009] As for an outside filtration bag and an inside filtration bag, it is desirable to consist of Japanese paper or synthetic resin. As for an inside filtration bag, it is desirable that it is thicker than an outside filtration bag, and it is desirable that it is especially twice [ about ] the thickness of an outside filtration bag. Tea leaves other than the above-mentioned thing, a grass leaf, \*\*\*\*, etc. may contain in tea leaves what roasted the leaf of a persimmon, oolong tea, tea, etc. Tea leaves may roast each element collectively, even if it mixes, after roasting each element, such as Ganoderma, individually.

[0010] By the tea bag concerning this invention of a claim 2, the tea of tea leaves in an inside filtration bag extracted by \*\*\*\* increases as big and rough hatchet tea is hard to be extracted and a grain advances with the 2nd cup and the 3rd cup from the tea leaves in an outside filtration bag. For this reason, the 2nd cup and the 3rd cup of tea cannot become thin easily, either, and a scent, and the taste and a color can taste it deliciously.

[0011]

[Embodiments of the Invention] Hereafter, one example of this invention is explained based on a drawing. Drawing 1 and drawing 2 show one example of this invention. As shown in drawing 1 and drawing 2, the tea bag 1 has the outside filtration bag 2 and the inside filtration bag 3. The outside filtration bag 2 consists of Japanese paper with a thickness of about 70micro which is the thickness of the usual tea bag. The inside filtration bag 3 consists of with a thickness [ twice / about / about 140micro thickness of the outside filtration bag 2 ] Japanese paper. However, the outside filtration bag 2 and the inside filtration bag 3 may consist instead of Japanese paper of the synthetic resin used for the usual tea bag. The outside filtration bag 2 has held tea leaves 4 and the inside filtration bag 3 in the interior. The inside filtration bag 3 has held the tea leaves 5 compressed firmly in the interior. After folding each rectangular Japanese paper in two and putting in the hold object of tea leaves 4 and 5 grades, the outside filtration bag 2 and the inside filtration bag 3 close edges 6 and 7 by adhesion, and are constituted. If an example of the size of the outside filtration bag 2 and the inside filtration bag 3 is given, the shape of a 70 mm x85 mm rectangle and the inside filtration bag 3 of the outside filtration bag 2 will have the shape of a 30 mm x50 mm rectangle.

[0012] The tea leaves 4 held in the outside filtration bag 2 will roast a total of 15 kinds of grass, prolongation-of-life grass, Coix lacryma-joli, half-\*\*\*\*, lycii fructus, a mulberry leaf, the Houttuyniae herba, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, and green tea Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow. The tea leaves 5 held in the inside filtration bag 3 are the 15 same kinds as the tea leaves 4 of the outside filtration bag 2. However, the rate of tea leaves 5 of the inside filtration bag 3 of green tea and shiitake mushroom is more than the tea leaves 4 of the outside filtration bag 2.

[0013] In other examples, the tea leaves 4 held in the outside filtration bag 2 Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow Grass, prolongation-of-life grass, Coix lacryma-joli, half-\*\*\*\*, lycii fructus, a mulberry leaf,

the Houltuyniae herba, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, green tea, safflower, a ball Indian millet, \*\*\*\*, Eucommia ulmoides bark, a field horsetail, a chrysanthemum, Nelumbis Semen, PUARU tea, an soybean, and a cattail -- Kimihide, edible brown algae, red 3, the plantago seed, decision Akiko, and \*\* also roast a total of 32 kinds of \*\*, Omodaka, and \*\*\*\*\* In this case, the tea leaves 5 of the inside filtration bag 3 are the 32 same kinds as the tea leaves 4 of the outside filtration bag 2, and its rate of green tea and shiitake mushroom is more than tea leaves 4.

[0014] Compression of the tea leaves 5 of the inside filtration bag 3 can be performed by applying a pressure mechanically to tea leaves 5. When tea leaves 5 have, it is desirable to be firmly compressed into the grade in which type does not collapse.

[Date of request for examination]□ bag 3 is similar to the tea leaf kind 4 of the drawing 1 and drawing 2, a tea bag 1 is put into a teacup, a teapot, etc., and boiling water is poured out. As for the 1st cup of tea, tea is extracted mainly from the tea leaves 4 in the outside filtration bag 2. The 1st cup of tea is fresh, and since there are many extracts, a scent, and its taste and color are deep and it can be tasted deliciously.

[0016] Since the extract of tea [ the 2nd cup and the 3rd cup of ] decreases, a scent, and the taste and a color become usually, less delicious [ tea / become thin and ]. However, the tea leaves 5 into which it was compressed in the inside filtration bag 3 get loose, and its tea extracted from the interior increases to \*\*\*\* as the tea extracted from a tea bag 1 advances with the 2nd cup and the 3rd cup. Moreover, the tea of tea leaves 5 in the inside filtration bag 3 extracted by \*\*\*\* increases as big and rough hatchet tea is hard to be extracted and a grain advances with the 2nd cup and the 3rd cup from the tea leaves 4 in the outside filtration bag 2. Since the tea leaves 5 in the inside filtration bag 3 are doubly filtered with the inside filtration bag 3 and the outside filtration bag 2, tea is extracted gradually. Especially the inside filtration bag 3 is thicker than the outside filtration bag 2, for the twice [ about ] as many thickness as this, it is hard to filter tea and tea is extracted over many hours.

[0017] Thus, by the tea bag 1, while tea leaves are held in the outside filtration bag 2 Since what has a big and rough grain is compressed and held in the inside filtration bag 3 and the tea leaves 5 in the inside filtration bag 3 are further filtered doubly with the inside filtration bag 3 and the outside filtration bag 2 Tea leaves 5 are extracted gradually, not only the 1st cup but the 2nd cup and the 3rd cup of tea cannot become thin easily, and a scent, and the taste and a color can taste deliciously.

[0018] Moreover, usually, most will be extracted by the 1st cup of tea and neither aftertaste nor the component related to over a throat can remain in the tea after the 2nd cup easily. However, by the tea bag 1, since the rate of the green tea containing many aftertaste or components related to over a throat and shiitake mushroom is more than the tea leaves 4 of the outside filtration bag 2, as for the tea leaves 5 of the inside filtration bag 3, even the 2nd cup and the 3rd cup of tea can enjoy aftertaste and over a throat.

[0019] In addition, since a majority of total [ of 15 kinds of - ] 32 kinds of elements are contained in the tea leaves 4 and 5 in a tea bag 1, bitterness tends to press down and drink the tea made by the tea bag 1, and can drink it habitually for a long time.

Moreover, many elements said to be good for health or cosmetics are contained in tea leaves 4 and 5, and the effect can also be expected by drinking the tea made by the tea bag 1.

[0020] Although this tea bag 1 can be drunk as it is to a Japanese style, it can put milk into the tea extracted by Western style further, and can relish it as milk tea. For example, the 1st cup can be relished to a Japanese style and the 2nd cup can be relished as milk tea in Western style.

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TECHNICAL FIELD

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[The technical field to which invention belongs] this invention relates to the tea bag which holds tea leaves.

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DESCRIPTION OF DRAWINGS

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[Brief Description of the Drawings]

[Drawing 1] It is drawing of longitudinal section of the tea bag of one example of this invention.

[Drawing 2] some tea bags of one example of this invention -- it is notch front view

[Description of Notations]

- 1 Tea Bag
- 2 Outside Filtration Bag
- 3 Inside Filtration Bag
- 4 Tea Leaves
- 5 Compressed Tea Leaves

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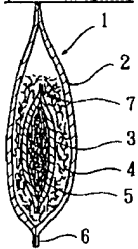
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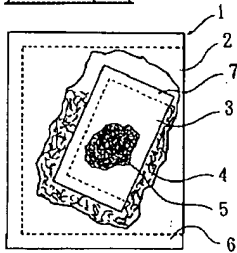
DRAWINGS

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[Drawing 1]



[Drawing 2]



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CLAIMS

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[Claim(s)]

[Claim 1] It is the tea bag characterized by having had the outside filtration bag and the inside filtration bag, for the aforementioned outside filtration bag having held tea leaves and the aforementioned inside filtration bag in the interior, and the aforementioned inside filtration bag having held the tea leaves compressed inside.

[Claim 2] The aforementioned tea leaves Ganoderma, a shelf fungus, an enoki mushroom, shiitake mushroom, and tomorrow Grass, Prolongation-of-life grass, Coix lacryma-joli, half-\*\*\*\*, lycii fructus, a mulberry leaf, 10 medicine, sophorae subprostratae radix, Terminalia chebula Retzus, water chest nuts, Green tea, safflower, a ball Indian millet, \*\*\*\*, Eucommia ulmoides bark, a field horsetail, a chrysanthemum, Nelumbis Semen, PUARU tea, an soybean and a cattail -- the tea bag according to claim 1 characterized by the tea leaves in the aforementioned inside filtration bag having a grain bigger and rougher than the tea leaves in the aforementioned outside filtration bag including one sort in that to which \*\*, Omodaka, and \*\*\*\*\* also roasted Kimihide, edible brown algae, red 3, \*\*\*\*\*; decision Akiko, and \*\*, or two sorts or more

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[Translation done.]